

Domaine
NICOLAS ROSSIGNOL

Beaune 1er Cru Les Reversées

Geography : Located under Le Clos des Avaux next to Beaune 1er cru les Theurons at the entry of the city, on the Pommard side.

Soil and environment : 1er Cru at the bottom of the hill with a soil poor in clay and with a lots of small dark stones from the alluvial deposits.

The vine : About 30 years old, in one piece.

The wine : Always rich and powerful, this wine requires some aging to be fully appreciated. Black fruits flavors (blueberries and dark cherries), it shows beautiful rich and dense tannins in its early years, which should expand over time

Accolades

“Aromas of dark chocolate, blackberries, candied peel and rich soil tones introduce the 2017 Beaune 1er Cru Les Reversés, a medium to full-bodied wine with a generous core of fruit, tangy acids and fine, chalky tannins. The suppleness of its attack contrasts with its more tensile mid-palate and finish. This hails from a site at the foot of the Beaune hillside on the Pommard side.” - Wine Advocate

“The 2017 Beaune Les Reversées 1er Cru comes from higher-limestone soils than those of Thomas Bouley’s more clay-rich parcel, which is why Nicolas Rossignol de-stems this wine, lest the acidity go through the roof. The bouquet is very precise and focused, offering dark cherry, wild strawberry and light chalky aromas. The elegant palate delivers more black than red fruit, revealing white pepper, Provençal herbs and a little spice toward the engaging finish. According to Rossignol, this is impossible to sell because of its appellation. It really shouldn’t be, given the quality.” - Vinous